## IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: Gudmundur G. Haraldsson et al.

Serial No.:

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Examiner:

Entitled:

Triacylglycerols of Enriched CLA Content

# PRELIMINARY AMENDMENT

Mail Stop Patent Application Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450

#### CERTIFICATE OF MAILING UNDER 37 C.F.R. § 1.10

I hereby certify that this correspondence (along with any referred to as being attached or enclosed) is, on the date shown below, being deposited with the U.S. Postal Service as Express Mail Post Office to Addressee under Express Mail Label No. EV 329 479 056 in an envelope addressed to: Mail Stop Patent Application, Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450.

Dated: July 21, 2003

### Dear Examiner:

This communication accompanies a continuation application of U.S.S.N. 09/160,416. It is not believed that any fees any fees are due for this Preliminary Amendment. However, if any fees are due, Applicants hereby authorize the Commissioner of the Patent and Trademark Office to charge Attorney Deposit Account No. 08-1290 the fee associate with this extension and any other fees associated with this communication. Please reference Attorney Docket No.: CONLINCO-08305 when charging the Attorney Deposit Account.

The amendments presented below are in compliance with the revised amendment format permitted in the Notice from the Office of Patent Legal Administration of the U.S. Patent and Trademark Office dated February 10, 2003, and published at 1267 OG 106 on February 25, 2003. Thus, the provisions of 37 CFR 1.121(a), (b), (c) and (d) are waived for amendments made in this application to the claims. Amendments to the Claims begin on page 2 of this paper. Listing of the Claims begins on page 5 of this paper. Remarks begin on page 8 of this paper.

fatty acid, said acylglyceride mixture comprising at least one c18:2 fatty acid moiety selected from the group consisting of conjugated fatty acids comprising c9,t11-octadecadienoic acid; t10, c12-octadecadienoic acid; and combinations thereof, wherein said mixture has a c9,t11-octadecadienoic and t10,c12-octadecadienoic acid content of greater than 50%, and a content of 8,10-octadecadienoic acid and 11,13 octadecadienoic acid isomers of less than 2% in the aggregate.

- 15. (New) The acylglycerides of claim 14 wherein said acylglycerides are triacylglycerides.
- 16. (New) A process for making acylglycerides enriched with conjugated linoleic acids comprising

providing a c18:2 fatty acid preparation comprising greater than 70% conjugated linoleic acids in the aggregate or alkyl esters thereof, having the structure of the group consisting of

containing less than 2% 8,10-octadecadienoic and 11,13-octadecadienoic acids or alkyl esters thereof, wherein R is a hydrogen or a methyl, ethyl, propyl, isopropyl, butyl, or isobutyl radical and

reacting at elevated temperatures from 30°C to 70°C said C18:2 fatty acid preparation with glycerol in the presence of a solid phase bound lipase to form an acylglycerol.

- 17. (New) The product acylglyceride made according to the process defined in claim 16.
- 18. (New) The process of claim 16 wherein said solid phase lipase is an extracellular enzyme.
  - 19. (New) An acylglyceride intermediate made from the process of claim 18

comprising the structures

wherein R<sub>1</sub>, and R<sub>3</sub> are a C18:2 fatty acid moiety selected from the group consisting of conjugated fatty acids comprising c9,t11-octadecadienoic acid t10,c12-octadecadienoic acid, and combinations thereof, and R<sub>2</sub> is a hydroxyl group.

- 20. (New) The process according to claim 16, wherein said lipase is selected from the group consisting of *C. antarctica* lipase, *C. cylindrosa* lipase, Mucor lipase, and *H. lanuginosa* lipase.
- 21. (New) The process of claim 16, wherein said solid phase is anionic resin, an acrylic resin, a diatomaceous earth, hydroxyapatite, or combinations thereof.

## AMENDMENTS TO THE CLAIMS:

Please cancel Claims 1-11.

Please enter the following new claims:

12. (New) An acylglyceride mixture comprising the structure:

$$R_1$$
 $R_2$ 
 $R_3$ 

wherein R<sub>1</sub>, R<sub>2</sub>, and R<sub>3</sub> are selected from the group consisting of a hydroxyl group and a c18:2 fatty acid, said acylglyceride mixture comprising at least one c18:2 fatty acid moiety selected from the group consisting of c9,t11-octadecadienoic acid; and t10, c12-octadecadienoic acid, wherein said mixture has a c9,t11-octadecadienoic and t10,c12-octadecadienoic acid content of greater than 50%, and a content of 8,10-octadecadienoic acid and 11,13 octadecadienoic acid isomers of less than 2% in the aggregate.

- 13. (New) The acylglycerides of claim 12 wherein said acylglycerides are triacylglycerides.
- 14. (New) An acylglyceride mixture for safe administration to an animal as a feedstuff of food comprising the structure:

wherein R<sub>1</sub>, R<sub>2</sub>, and R<sub>3</sub> are selected from the group consisting of a hydroxyl group and a c18:2